

FIESTA SHRIMP TACOS

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Ingredients:

- $\frac{3}{4}$ lb cooked medium-size shrimp
- $\frac{3}{4}$ cup chunk salsa
- $\frac{3}{4}$ cup Mexican blend shredded cheese
- $\frac{3}{4}$ cup shredded lettuce
- 1 box of taco shells
- Taco sauce

Directions:

- Pre-heat oven to 350 degrees.
- Heat salsa in a skillet over medium-high heat, stirring frequently until warm.
- Stir in cooked shrimp and cook together about 5 minutes, until salsa shrimp mixture is heated evenly.
- Fill each taco shell with $\frac{1}{4}$ mixture and place shells in the oven for about 10 minutes.
- Let shells cool about 2-3 minutes before topping with cheese, lettuce and taco sauce.
- Serve with rice and refried beans (optional).
- Enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.